



FOOD SAFETY

GRAPHIC 1:



FACEBOOK: 🍔 A thermometer is one of the most important items to have at hand when barbecuing. Always check the temperature to eliminate germs such as E. coli and Salmonella that can cause severe illness and even death. @NYSDOH - Department of Health offers more food safety tips:

<https://www.health.ny.gov/publications/3199/>

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INSTAGRAM: 🍔 A thermometer is one of the most important items to have at hand when barbecuing. Always check the temperature to eliminate germs such as E. coli and Salmonella that can cause severe illness and even death. @nysdoh offers more food safety tips. Link in bio.

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GRAPHIC 2:



FACEBOOK: 🍖 🌽 🍷 Warm weather is perfect for a barbecue, however it can be dangerous if you undercook meats or leave food out for too long.

→ Refrigerate any leftovers immediately. Never leave food at room temperature for more than two hours.

→ Get more tips from @NYSDOH – NYS Department of Health: <https://www.health.ny.gov/publications/3199/>

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GRAPHIC 3:



FACEBOOK: 🍔 E. coli, Salmonella and other germs can be present in raw or undercooked meats such as hamburger and chicken.

🍷 Use separate utensils and platters for fully cooked and other meat.

🧼 Wash your hands after touching raw meat.

Learn more about #FoodSafety from @NYSDOH- New York State Department of Health:

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GRAPHIC4:



FACEBOOK: Looking at the color won't guarantee that meat is fully cooked. To be sure, always check the temperature with a meat thermometer. A chart of temperatures from @NYSDOH – New York State Department of Health shows when different foods are fully cooked: <https://www.health.ny.gov/publications/3199/>

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GRAPHIC5:





Public Health Toolkit Social Media



FACEBOOK: 📺 Reusable grocery bags are a smart choice but there is a risk of spreading germs, including Salmonella and E. coli. Wrap raw meat in a plastic bag and use a separate, reusable bag for ready-to-eat food. Bags used for groceries should not be used for anything else. Check out these other tips from @NYSDOH – New York State Department of Health:

<https://www.health.ny.gov/publications/2827/>

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